

## Press release

Essen, May 6, 2019

### **Brenntag Food & Nutrition presentation at Vitafoods Europe 2019: Show cases on market mega trends and application development know-how**

Health and wellness continue to drive growth in the global food and beverage industry, leading to an increasing demand for well-being products. The role of functional ingredients as well as new technologies cannot be underestimated, as they provide formulators with numerous opportunities for more diverse product offerings and formulation flexibility.

At Brenntag Food & Nutrition we understand the importance of science and innovation, as well as passion for learning and knowledge exchange. We believe the role of the food industry – and that of Brenntag Food & Nutrition – is to bring healthier, safer, more sustainable products, with optimal taste for enjoyment as well as nutritious benefits, to consumers around the world.

At Vitafoods 2019, Brenntag Food & Nutrition will showcase their new range of recipes and food formulations. Demo sets and new recipes such as collagen shots with Aloe Vera and inulin, protein enriched flapjacks based on oat and new Crema Fredda recipes will be presented at the booth.

Frank Haven, Vice President Brenntag Food & Nutrition EMEA, says: “Brenntag Food & Nutrition are looking forward to sharing our ideas, our passion and our expertise on products, trends and formulation development with Vitafoods delegates, as the event offers a prime platform to discuss innovative approaches to health and nutrition.”

The Brenntag food technologists possess a wealth of knowledge to address all the key global foods trends: mineral fortification, flavours and textures, calorie control, vegetarian to vegan, sugar reduction, salt (sodium) reduction, clean label, and look for innovative and efficient approaches to formulate products that appeal to all senses. Whether formulating for bakery, beverages, deserts, dairy, confectionery, sports nutrition, or convenience food, the team takes an individual approach to each formulation challenge and select the best solution for the specific product and process, noting market specific legislation and technical factors.

### **Meet the Brenntag Food & Nutrition team at stand F150.**

For more information on Brenntag Food & Nutrition, visit [www.brenntag.com/food-nutrition](http://www.brenntag.com/food-nutrition)

**About Brenntag Food & Nutrition:**

Brenntag Food & Nutrition, part of the Brenntag Group, is a leading provider of food ingredients to the market places around the globe. We built a reputation of partnering with the best suppliers of ingredients and additives and deliver right to our customers' needs and requirements. With more than 750 dedicated employees, a presence in 73 countries and 28 application and development centers, Brenntag Food & Nutrition provides technical expertise, tailor-made formulation and application solutions, a broad portfolio of specialty and commodity ingredients and profound industry know-how in the segments meat, poultry & fish processing, bakery & bread, dairy & ice cream, beverages, chocolate & confectionary, convenience food and fruit & vegetable processing. Brenntag Food & Nutrition makes its business partners "Sense the difference".

For more information, please visit [www.brenntag.com/food-nutrition](http://www.brenntag.com/food-nutrition)

**Press contact:**

Hubertus Spethmann  
Brenntag AG  
Corporate Communications  
Messeallee 11  
45131 Essen  
Germany  
Telephone: +49 (201) 6496-1732  
E-Mail: [hubertus.spethmann@brenntag.de](mailto:hubertus.spethmann@brenntag.de)  
<https://www.brenntag.com>